

FESTIVE MENU

3 Courses from £40 per person

Starters

Leek & potato soup, parmesan croutons (gf)

Duck rilette, cornichons, pickles, toasted baguette (df)

Roast delicata pumpkin, spelt, chicory, pomegranate molasses (vg)

Cured Scottish salmon, pickled cucumber, sweet mustard sauce (gf, df)

Mains

Roast crown of Norfolk turkey, pigs in blankets,
roasted roots, sprouts, roast potatoes (df)

Waveney pork belly, roasted braeburn, mashed potato,
winter greens, cider sauce (gf)

Baked North Sea cod fillet, soft herb crust, pink fir potatoes,
spinach, tartare butter sauce (gf)

Vegan Wellington, roasted roots, sprouts,
roast potatoes, vegan gravy (vg)

28-day aged sirloin steak, triple cooked chips, watercress,
green peppercorn sauce *£8 supplement* (gf)

Desserts

Sticky toffee pudding, toffee sauce, vanilla ice cream (gf)

Christmas pudding, brandy cream (gf)

Vanilla bourbon poached pear, coconut yoghurt, cranberry granola (vg)

Chocolate brownie, hokey pokey ice cream, cherries & hazelnuts (gf)

Colston Basset stilton, Quicke's cheddar, grapes, membrillo & crackers *£5 supplement*

For the table *£7 per item*

Pigs-in-blankets | Roasties | Truffled cauliflower cheese

Maple glazed Christmas veg (vg)

(v) vegetarian | (vg) vegan | (gf) gluten free | (df) dairy free